

BONNET X CREEK
EPICURIOUS

We invite you to join us for Bonnet Creek Epicurious, a progressive dining experience to tantalize your curiosity and taste buds. Experience the diverse culinary specialties of Waldorf Astoria Orlando and Signia by Hilton Orlando Bonnet Creek all in one magical evening.

Sip, Swirl & Savor



Villa Sandi Prosecco Rose, Valdobbiadene

La Luce

Speck Wrapped Figs

Gorgonzola, Arugula, Aged Balsamic, Crostini

Gnocchi Verde

Ricotta, Spinach, Wild Mushroom, Truffle Oil



Movia Pinot Grigio, Slovenia

Zeta Asia

Spider Roll

Crispy Soft-Shell Crab, Avocado, Cucumber, Masago

Steamed Bao Bun with Peking Duck

Roasted Duck, Plum Sauce

Achar, Pickled Vegetable

Green Onions, Cabbage, Jalapeno, Bean Sprout, Carrots



Bravium Chardonnay, Anderson Valley

Vibe Kitchen Food Truck

Anticucho di Pollo

Grilled Free-Range Chicken Thighs, Confit Marble Potatoes, Choclo, Chalaca, Aji Amarillo Crema, Grilled Bread

Causa de Cangrejo

Pressed Potato, Colossal Crab, Salsa Verde, Avocado, Pushed Eggs, Micro Cilantro

Choclo con Queso

Peruvian Corn, Queso Fresco, Ocopa Sauce, Peruvian Peppers, Marble Potatoes



Bonnet Creek Vacay IPA

Peacock Alley Mixology



Enjoy a Custom Cocktail Featuring Bourbon, Gin or Vodka

Bull & Bear

Short Rib Wellington

Local Swiss Chard, Roasted Cippolini, Morel, Sauce Perigueux



Shafer Cabernet, Napa Valley

Ispahan Sable

Lychee Mousse, Raspberry Sable, Raspberry Jam, Fresh Raspberries, Berry Marshmallow, Raspberry and Rose Scented Sorbet



Kurtatsch Schiava, Alto Adige

Bar du Chocolat

A Selection of Chocolate Confectioneries